MICHAEL P. HEIN County Executive

**CAROL M. SMITH, MD, MPH** *Commissioner of Health* 

## Dear Food Service Vendor:

Enclosed is an application to operate a Temporary Food Establishment. The application and the appropriate fee(s) must be submitted at least 5 days prior to your operation start date or a \$25.00 administrative late fee will be assessed.

The following <u>must</u> be completed and returned in order for your application to be processed. The application <u>cannot be processed</u> if <u>any</u> of the information below is missing or incomplete. If you have any questions regarding the enclosed application, please call Mike Maclary at (845)340-3030.

| Ш | Completed application in its entirety  |
|---|--|
|   | Review items needed for operation (see next page for list of items).   |
|   | Enclose appropriate payment of fee(s) by check or money order payable to: <u>Ulster County Commissioner of Finance</u>   |
|   | If not-for-profit, please provide proof of not-for-profit status such as a copy of the NYS official Letter of Acceptance |

## **Temporary Food Service Establishments fees:**

| For profit* *Not-for-Profit                   |   |
|---|---|
| Returned check fee* **Administrative Late fee | • |

<sup>\*</sup> If your organization is not-for-profit please record this in the proper space provided on the application, submit proof of your not-for-profit status such as a copy of the NYS official Letter of Acceptance and the \$50.00 fee will be waived. However, if application is not received five (5) days prior to opening date, the administrative late fee will still be applied.

## **ALL PERMIT APPLICATION FEES ARE NON-REFUNDABLE**

Return all of the above to:

Ulster County Department of Health Environmental Health Services Division 239 Golden Hill Lane Kingston, NY 12401

<sup>\*\*</sup> An administrative late fee of \$25.00 will be assessed if your application is not received 5 days prior to your operation start date.

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Anyone preparing food, other than on-site, must prepare their food at an establishment that has a valid Department of Health or Department of Agriculture and Markets permit and are also required to comply with the Ulster County Sanitary Code, Article VI.

## ITEMS NEEDED FOR OPERATION

- Single service articles (paper plates, paper napkins, plastic utensils, etc.).
- Proper utensils, plastic gloves, and/or deli paper must be used to eliminate unnecessary hand-food contact.
- Equipment must be present to cook or reheat foods to 165 degrees Fahrenheit or above and to maintain food temperature at 140 degrees Fahrenheit during hot holding.
- Equipment must be present to maintain refrigerated food temperatures at 45 degrees Fahrenheit or below.
- Potentially hazardous foods must be transported at temperatures of above 140 degrees Fahrenheit or below 45 degrees Fahrenheit.
- Equipment used for refrigeration must have thermometers. A stab thermometer (0-220 degrees Fahrenheit) is required for checking hot and cold food temperatures.
- Water and ice must be obtained from an approved source. Home sources are not approved.
- Three containers (minimum 5 gallons each) to wash, rinse, and sanitize kitchenware.
- A container for sanitizing wiping cloths (100 ppm bleach).
- A covered container (minimum 5 gallons) with a spout for fresh water storage.
- Liquid soap dispenser and paper towels for hand washing.
- Food should not be stored in undrained ice.
- Garbage cans with liners and covers.
- Bathroom facilities must be provided at the temporary food service site.